

## *Wedding Menu*

### Cocktail Hour

Signature Seasonal Cocktails & Champagne Upon Arrival

### Served At The Bar

Tuscan White Bean Hummus with Pita Chips

### Butler Passed Hors D'oeuvres

New Zealand Baby Lamb Chops with Minted Dijon Mustard

Coconut Fried Shrimp Served over Seaweed Salad

Miniature Crab Cakes with Sauce Remoulade

Jumbo Franks in Puff Pastry Served with Spicy Mustard

Seared Filet Mignon Satay Served with a Thai Dipping Sauce

Steamed Shumai Served on an Asian Spoon with a Ginger Scallion Sauce

Scallops Wrapped in Bacon

Artichoke Fritter with a Lemon and Parmesan Aioli

BBQ Chicken Lollipops

Miniature Grilled Cheese with Tomato Soup Shooter Served in a Shot Glass

Kobe Flight Sliders Served with IPA Shots

Mahi Mahi Fish Tacos

Chipotle Aioli and Mango Salsa with Patron Margarita Shots

Shrimp Cocktail Presented in a Traditional Cocktail Sauce

Sesame Seared Tuna Served  
*on a Wonton Chip with Wakame Wasabi & Crème Fraiche*

Avocado Toast

Sea Salt & Peppercorn Dust

Citrus Watermelon Bites (Seasonal)

Feta Cheese, Lime, Ancho Salt

## Market Bistro Table

### International and Domestic Cheese Board

*The Finest Imported & Domestic Cheese Including Brie, Smoked Gouda, Parmesan, Swiss, Sharp Cheddar and Provolone Served with Flat Breads*

### Farmer's Market Crudités

*Squash, Zucchini, Carrots, Bell Peppers, Cauliflower and Broccoli Florets Served in Apothecary Jars with Chef's Selection of Dipping Sauces*

### Fresh Exotic Fruits and Berries

*Sliced Seasonal Fruits and Berries to Include Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi and Strawberries*

### Panettiere Display

*An Array of Freshly Baked Breads including Brick Oven Semolina, Whole Wheat and Pumpernickel Breads and Homemade Focaccia Bread Displayed with Flavored Oils*

### Frutti Di Mare

*Mediterranean Baby Octopus, Shrimp and Calamari with Bell Peppers Marinated in Lemon Thyme Vinaigrette*

### Fresh Mozzarella with Sliced Tomatoes

*Homemade Mozzarella, Herb Marinated Plum Tomatoes and Endive Finished with Fresh Basil, Extra Virgin Olive Oil and Drizzled with an Aged Balsamic Reduction*

### Italian Cured Meats

*Thinly Sliced Capicola Ham, Salami and Mortadella, Baby Arugula, Roasted Red Peppers and Cracked Black Pepper*

### Assorted Grilled Vegetables

*Grilled Asparagus, Zucchini, Yellow Squash, Eggplant and Portobello Mushrooms Marinated in Extra Virgin Olive Oil and Lemon Zest*

### Antipasto Platter

*Tri-Color Cheese Tortellini with Prosciutto, Diced Salami, Soppresata, Provolone and Parmigiano Cheese, Cherry Peppers and Pepperoncini*

### Tri Color Quinoa

*Toasted Quinoa with Oven Roasted Tomatoes and Balsamic Vinaigrette*

### Garbanzo Beans with Sun-Dried Tomato

*Chick Peas, Sun-Dried Tomatoes, Red Onions, Kalamata Olives and Basil*

### Marinated Eggplant

*Blanched Julienne of Eggplant with Garlic, Extra Virgin Olive Oil and Oregano*

### Lentil Salad

*Featuring French Lentils Tossed with Balsamic Vinaigrette, Radicchio, Yellow Peppers, Celery and Fresh Basil*

### Heirloom Beet Salad

*Baby Beets and Sweet Vidalia Onions Tossed with Oil and Vinegar*

### Country Olives

*Mediterranean Olives with Papadew Peppers and Herbs*

### Exotic Peppers

*South African Papadew, Italian Roasted and Southwestern Cherry Peppers*

### Farro

*Ancient Italian Grain with Olives, Capers and White Vinaigrette*

## **Gourmet Cocktail Stations**

### **Steak House Style Station**

Skirt Steak Carved to Order  
Rib Eye Carved to Order  
Steak Fries  
Steak House Sauce  
Crispy Onions  
Creamed Spinach  
Slab Bacon  
Pork Crown Roast

### **Asian Duck Station**

Authentic Moo Shu Station  
Moo Shu Pancakes Available with Duck  
Duck Bao Bun  
Vegetable Lo Mein, Dim Sum  
Hoisin, Cucumber and Scallions  
Displayed in Bamboo Steamer

### **Macaroni and Cheese Station**

Jalapeño Bacon and Cheddar  
Lobster Truffle  
Traditional Macaroni with Cheddar Cheese and Seasoned Bread Crumbs

### **Poke Cart**

Create Your Own Poke Bowl  
Sriracha Tuna  
Yuzu Ginger Shrimp  
Sushi Rice  
Radish, Avocado, Cucumber, Green Onions & Ginger  
Ponzu Sauce, Sriracha Sauce & Soy Sauce

### **Gourmet Slider Bar**

Kobe Beef with Cheese, Ketchup and Pickles  
Tuna with Wasabi Mayonnaise and Sliced Heirloom Tomatoes  
Veggie with Tarragon Mayonnaise and Mushrooms  
French Fries



THE PIERMONT

**The Meatball Corner**

Three Variations of Meatballs:  
Classic Beef, Spicy Pork & Chicken  
Served with Assorted Sauces:  
Classic Tomato Basil, Bolognese & Wild Mushroom Cream  
Served over Fresh Baked Focaccia Bread

**Mission Taco Station**

Fresh Smashed Avocados  
Fresh Tomatoes, Cilantro, Scallions & Lime

Shrimp & Scallops Ceviche  
Tomato Cucumber Relish

Spicy Mahi Mahi Ceviche  
Mandarin Oranges, Cilantro, Jalapenos, Meyer Lemon & Olive Oil

Street Tacos

Spicy Chili Scented Chicken & Carne Asada  
Fresh Fried Nacho Chips & Rolled Warm Floured Tortilla  
Queso Blanco, Homemade Salsa, Lettuce, Tomato & Black Beans

**Primi Bar**

Pastas:

Trofie

Paccheri

Seasonal Ravioli

Sauces:

Bolognese

Garlic, Oil, Sundried Tomato & Broccoli  
Chef's Selection of Seasonal Sauce for Ravioli

*House Baked Specialty Breads*

*Presented with Grated Parmesan Reggiano, Marinated Sun-Dried Tomatoes and Red Peppers*



THE PIERMONT

**Carving Station**

(Select Two)

Rubbed Turkey Breast with Cranberry Compote  
Grilled Marinated Flank Steak  
Asian Marinated Pork Loin  
Barbequed Brisket of Beef  
Salmon en Croute  
Grilled Portobello Mushrooms

*Above Served with Appropriate Breads and Classical Condiments*

**Asian Wok**

General Tso's Chicken with Broccoli, Onions and Peppers  
Stir Fry Beef with Julienne Vegetables  
White Rice, Crispy Noodles and Fortune Cookies  
Served in Chinese Takeout Box with Chopsticks

**Mashed Potato Bar**

Garlic Mashed Potatoes  
Maple Infused Sweet Potatoes with Marshmallows  
Accompanied by Assorted Toppings:  
Cheddar Cheese Sauce, Mushrooms, Chili, Steamed Broccoli, Warm Bacon, Crispy Fried Onions,  
Shredded Cheddar Cheese & Sour Cream with Chives

**Ship Wreck Seafood Bar**

Fried Calamari with Marinara Sauce  
Baked Clams  
Seafood Paella

**Southern Station**

Fried Chicken & Waffles  
BBQ Beef Brisket  
Sweet Potato Fries  
Warm Biscuits  
Poppy Seed Slaw  
Spicy Bourbon Maple Syrup



THE PIERMONT

## Ballroom Dining

### Duet Course

(Select One)

#### **Burrata Caprese**

Creamy Mozzarella with Red, Yellow & Green Beefsteak Tomato  
EVOO, Balsamic Drizzle & Grilled Rustic Bread

#### **Poached Pear Salad**

Whole Poached Pear, Baby Red Leaf Lettuce, Candied Walnuts, Dried Cranberries and Goat Cheese with  
a Raspberry Vinaigrette

#### **Peach & Prosciutto\*\***

Prosciutto di Parma Carpaccio, Grilled Peaches  
Fig Balsamic Glaze, Honey Blossom Goat Cheese & Pistachio Nuts

#### **Tuscan Bistro**

Tri-Colored Greens (Endive, Radicchio, Baby Arugula), Yellow Tomatoes & Roasted Peppers  
Served over Grilled Ciabatta Bread with a Buffalo Ricotta Cheese Wedge and Balsamic Dressing

#### **Pan Seared Warm Lump Crab Cake**

Spicy Tomato Remoulade and Grilled Corn  
Served with Baby Arugula, Fennel & Avocado Salad  
Olive Oil & Fresh Lemon Juice

#### **Butternut Squash Souffle**

Truffle & Fresh Thyme, Parmesan Cream Sauce and Speck Crisp  
Served with a Zucchini and Fennel Salad

#### **Fontina and Prosciutto in Carrozza**

Served with Baby Arugula Salad & Cherry Tomatoes

\*\* Seasonal



THE PIERMONT

## **Entrees**

*Guest Choice Of:*

### **Artisan Steakhouse Beef**

Grilled Filet Mignon with Red Wine Demi

### **Bacon Wrapped Shrimp**

Stuffed with Fontina Cheese

### **Pork Chop Milanese**

Topped with Tomato Bruschetta

### **Chicken Roulade**

French Breast of Chicken Stuffed with Asparagus, Fresh Mozzarella and Roasted Red Peppers

### **Branzino Provencal**

Grape Tomatoes, Capers, White Wine & Lemon

### **Land & Sea**

Tenderloin Medallion Beef with a Red Wine Demi  
Smoked Bacon Wrapped Shrimp Stuffed with Fontina Cheese

### **Chayote Squash**

Stuffed with Curry Lentils, Mushrooms and Sun-Dried Tomatoes



THE PIERMONT

**Plated Dessert**

(Select One)

**Nutella Crepe**

With Bananas Foster

**Chocolate Sea Salt Caramel Souffle**

With Fresh Berries

**Apple Tartin**

With Vanilla Bean Ice Cream

**AND**

**Passed Desserts**

(Select Four)

Churros

Miniature Cheesecake Lollipops

Deep Fried Oreos

Miniature Cookies with Milk Shots

Fresh Fruit Skewers with Honey Dew, Cantaloupe, Strawberries and Grapes

Hand Dipped Chocolate Brownie Pops

Tiramisu Shooters

Miniature Crème Brulee

Miniature Assorted Ice Cream Cones

Deep Fried Peanut Butter & Jelly

**Wedding Cake Specially Prepared by Dortoni Bakery in Levittown**

*Coffee, Tea, Espresso, Cappuccino & Cordials*

**\*Enhance Your Dessert With Our Famous Gelato Bar**

***Additional \$6.00 Per Person***

Vanilla Bean \* Pistachio \* Chocolate \* Sea Salt Caramel  
Classic Italian Condiments



**\*Table Snacks**

(To be Served on Each Table)

***Additional Surcharge \$12.00 Per Person***

**Select Three**

**Chile Salted Shishito Peppers**

Fresh Mint, Lime

**Lobster Tacos**

Beer Battered Maine Lobster, Red Cabbage Slaw, Poblano Crema

**Maryland Crab Cake BLT**

Smoked Bacon, Romaine, Tomato,  
Old Bay Aioli

**Charred Octopus Salad**

Lamb Merguez, Frisee, Feta, Tomato,  
Harissa-Lime Vinaigrette

**Herb Dusted House Cut Frites**

**Grilled Caprese Pizzetta**

Arugula Pesto, Homemade Herbed Ricotta

**Mini Lamb Gyros**

Beet-Feta Purée, Tzatziki



THE PIERMONT

**\*Second Course**

(Select One)

***Additional Surcharge \$6.00 Per Person***

**Wild Mushroom Risotto**

Wild Mushrooms, Truffle Oil and Creamy Parmesan

**Penne alla Amatriciana**

San Marzano Tomato with Sweet Onions and Pancetta

**Butternut Squash Ravioli**

Wild Mushroom Cream Sauce

**Trofie**

Sun-dried Tomatoes, Radicchio, Portobello Mushrooms, Garlic and Oil

**Fusilli Calabresi**

Creamed Sausage Bolognese Sauce

**Paccheri**

Veal and Porcini Mushroom Ragout

**Lobster Risotto (\$7.00)**

With Lobster Meat and Saffron in a Creamy Parmesan



THE PIERMONT

**\*COCKTAIL HOUR UPGRADES**

**Carver of Lamb**

Crown Roast Rack of Lamb served with Minted Rosemary Lamb Jus  
Served with Mint Jelly  
Market Price

**Carver of Pig**

Boneless Roast Suckling Pig  
Additional \$6.00 Per Person

**Sushi Station**

Traditional Sushi Station including:  
Nigiri, Sashimi, Spicy Tuna and Handmade Rolls  
Plus an Assortment of Vegetarian Ingredients  
Presented with Marinated Soy Sauce, Ginger and Wasabi  
Sushi Station Additional \$15.00 Per Person  
Served as Platters Additional \$10.00 Per Person  
Butler Passed Additional \$7.00 Per Person

**Lobster Bar**

Chilled Lobster on Crushed Ice Display  
Additional \$25.00 Per Person (Seasonal)

**Raw Bar**

Iced Display of Oysters, Shrimp and Clams Served with Dipping Sauces  
Additional \$20.00 Per Person (Seasonal)

**Walking Raw Bar**

Jumbo Shrimp Cocktail  
Blue Point Oysters on the Half Shell  
Littleneck Clams on the Half Shell  
Classic Cocktail Sauce & Horseradish Mignonette  
Additional \$12.00 Per Person



THE PIERMONT

**Iced Vodka and Caviar Bar**

Paddle Fish (Black), Salmon Roe (Red) and Golden Tabiko Caviar  
Garnished with Egg Yolk and White, Sour Cream, Red Onion, Toast Points, Potato Pancakes  
Warmed in Hot Skillet  
Flavors of Fruit Infused Vodkas Served from Frozen Apothecaries  
Additional \$9.00 Per Person

**Absinthe Bar**

An Assortment of French, German and American Absinthe  
Presented in a Snifter with an Individual Cube of Sugar Served over Dry Ice  
Additional \$7.00 Per Person

**Martini Bar**

An Assortment of Martinis to Include  
Cosmopolitan, French Martini, Chocolate Martini, Lemon Drop, Apple Martini & Pomegranate Martini  
Traditional Gin or Vodka Martinis also Available  
Additional \$7.00 Per Person

**\*To-Go Upgrades**

**Bavarian Pretzel Station**

Salted Hot Pretzel with Mustard  
Additional \$6.00 Per Person

**Homemade Cookie Station**

Fresh Baked Assorted Cookies and Coffee  
Additional \$5.00 Per Person

**Late Night Munchies**

French Fries with Cheese Sauce  
Nachos with Chili & Cheese  
Mozzarella Sticks with Marinara  
Served in a Plastic To Go Tray  
Additional \$9.00 Per Person

**Breakfast To Go**

Mini Egg and Cheese Biscuits  
Mini Egg, Cheese and Bacon **or** Sausage Biscuits  
French Toast Sticks with Maple Syrup  
Additional \$8.00 Per Person

**Donut Wall**

Assorted Large Donuts  
Individually Hanging on a Wooden Pegged Wall  
Additional \$6.00 Per Person

**Grilled Cheese Station**

Traditional Grilled Cheese  
Grilled Cheese with Bacon  
French Fries  
Additional \$5.00 Per Person

**White Castle Station**

White Castle Assortment served with French Fries and Onion Rings  
Additional \$8.00 Per Person

**Ralph's Italian Ices**

Select (3) Flavors  
Additional \$8.00 Per Person



# THE PIERMONT

## **New York Bagel**

Bagels, Cream Cheese and Coffee  
Additional \$5.00 Per Person

## **The Carnival**

Pretzels, Churros, Cotton Candy, Popcorn, and Zeppolis  
Additional \$8.00 Per Person

## **The Candy Shoppe**

(Select Seven)

Watermelon Sour Patches, Sour Laces, Gummy Worms, Charm Pops, Swedish Fish, Pez, Jelly Beans, Jolly Ranchers, Skittles, Rock Candy, Smarties, Candy Necklace, Tootsie Pops, Mini Gummy Burgers, Ring Pops, Pop Rocks, Fun Dip, M&M's, Hershey Minis, Kit Kats, Starbursts, Nerd Ropes, Cotton Candy, Lollipops, Pixie Sticks, Air Heads, Malted Milk Balls  
Displayed in Apothecary Jars  
Additional \$8.00 Per Person

## **Pizza**

Personal Slices of Regular & Pepperoni  
Additional \$6.00 Per Person

## **Hot Dog Cart**

With Sauerkraut, Onions, Spicy Mustard and Chili  
Additional \$6.00 Per Person  
\$500.00 for Cart Rental

## **Milkshake Station**

Assorted Milkshakes Made to Order  
Additional \$6.00 Per Person

## **The Ultimate Tail Gate (Seasonal)**

Hot Dogs & Hamburgers  
Appropriate Condiments  
Gatorade, Bottled Water  
Set Outside with Your Own Personal Tailgating Chef  
Additional \$9.00 Per Person

## **Fall Harvest Station (Seasonal)**

Freshly Dipped Caramel Apples or Apple Cider Donuts  
Fresh Popped Popcorn & Hot Pretzels with Mustard  
Apple Cider  
Hot Chocolate with Marshmallows  
Additional \$9.00 Per Person



THE PIERMONT

**\*DESSERT CAFÉ UPGRADE**

*(Evening Affairs Only)*

***\$22.00 Per Person Includes ALL 7 Dessert Stations***

**Cobbler Station**

Apple Cobbler, Blueberry Cobbler and Banana Bread Pudding

*Served with Vanilla Ice Cream and Fresh Whipped Cream*

**Classic Cheesecake Station**

New York Style Cheesecake

*With Assorted Toppings:*

Coconut, Mixed Berries, Oreos, Chocolate Chips, Graham Crackers, Assorted Nuts,  
Caramel Sauce, Chocolate Sauce and Whipped Cream

**Chocolate Fondue Station**

Melted Milk Chocolate for Dipping

Served with Brownies, Marshmallows, Graham Crackers, Rice Krispy Treats,  
Strawberries, Bananas, Pineapple & Pretzel Rods

**Ice Cream Shoppe**

Variety of Ice Cream

Served with Assorted Toppings

**Belgium Waffle Station**

*With Guest's Choice of Toppings:*

Strawberries, Blueberries, Bananas, Chocolate Chips, Chocolate Sauce, Caramel Sauce,  
Warm Maple Syrup & Vanilla Ice Cream

**Homemade Cookie Station**

Your Favorite Variety of Homemade Cookies Baked to Perfection

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, Italian & French Cookies

**Cannolis**

Traditional Chocolate Chip Cannolis Made to Order



THE PIERMONT

**\* CONTINUE THE CELEBRATION**  
(EVENING AFFAIRS ONLY)

**ONE HOUR**  
**ADDED TO YOUR AFFAIR**

**SWEET**

Chocolate Truffles  
Hand-Dipped Chocolate Strawberries  
Chocolate Dipped Pretzels  
Funnel Fries  
Chocolate Chip Cookies

**OR**

**SALTY**

Cheeseburger Sliders  
French Fries  
Grandma Style Pizza Passed in Pizza Boxes  
Boneless Buffalo Wings with Celery

**Hand Cut Cigar Favors**

**Top Shelf Open Bar**  
**Cordials**  
**Espresso, Cappuccino, Coffee and Tea**